

TEASERS

BAHAMIAN CONCH CHOWDER
CUP 3.99 BOWL 6.99
AN ISLAND-STYLE FAVORITE.

FRIED CALAMARI 7.99
LIGHTLY FRIED, SERVED WITH DIPPING SAUCE.

SHACK FRIES 3.99
FRENCH FRIES SEASONED AND SERVED
WITH COSTA RICAN DIPPIN' SAUCE

BLACK BEAN HUMMUS 5.49
SERVED WITH CORN TORTILLA CHIPS.

SMOKED CHICKEN QUESADILLA 6.99
GRILLED TORTILLA WITH SMOKED CHICKEN,
CHEESE, PICO, AND CARAMELIZED ONIONS.
DRIZZLED WITH A CILANTRO LIME CREAM.

SHRIMP AND CHORIZO NACHOS 9.99
GRILLED SHRIMP AND CHORIZO TOPPED WITH CORN,
BLACK BEANS, JACK AND CHEDDAR CHEESE, PICO AND
FINISHED WITH A CILANTRO LIME CREAM DRIZZLE.

WINGS

1 SKEWER (5) 4.99 2 SKEWERS (10) 9.99

HAWAIIAN
ISLAND-SMOKED, FRIED AND TOSSED WITH
OUR HAWAIIAN SAUCE.

BEACHSIDE BUFFALO
SHACK SECRET SPICE, FRIED AND
TOSSED WITH OUR WING SAUCE.

BLACKENED WINGS
FRIED THEN BLACKENED.

RAWBAR & SUSHI

HUTTO'S CEVICHE 6.99
DICED FISH WITH ONIONS, PEPPERS AND TOMATOES,
ALL MARINATED IN FRESH LIME JUICE.

OYSTERS ON THE HALF SHELL* 10.99
DOZEN OYSTERS RAW OR STEAMED.
SERVED WITH COCKTAIL AND HORSE RADISH.

GRILLED GARLIC PARM OYSTERS 8.49
1/2 DOZEN FRESH SELECT OYSTERS CHARGRILLED
IN A GARLIC BUTTER SAUCE TOPPED WITH PARMESAN.

OYSTER SHOOTER* A BUCK!
RAW OYSTER, BEER, COCKTAIL SAUCE AND HEAT.

TUNA ROLL 6.99**
TEMPURA FRIED TUNA POKE, AVOCADO AND
CUCUMBER WITH WASABI CREAM.

SPICY TUNA ROLL 6.49**
DICED FRESH TUNA MIX ROLLED WITH CARROTS,
CUCUMBER, AND CREAM CHEESE. SERVED OVER
WASABI CREAM AND TOPPED WITH SRIRACHA.

CRUNCH ROLL 7.49
TEMPURA BATTERED SHRIMP, CARROT, CUCUMBER,
AND CREAM CHEESE ROLLED IN A PANKO BREADING
AND FLASH FRIED. SERVED WITH EEL SAUCE AND
WASABI CREAM.

EDAMAME 4.99
SAUTEED AND SEASONED WITH SEA SALT.

SALT LIFE®
FOOD SHACK

**EAT. DRINK AND BE SALTY.
HAPPY HOUR**

3-6:30PM MONDAY-FRIDAY

1/2 OFF ALL LIQUOR DRINKS,
HOUSE WINE & DRAFTS

LATE NIGHT SOCIAL HOUR

9-CLOSE FRIDAY & SATURDAY

1/2 OFF ALL LIQUOR DRINKS,
HOUSE WINE & DRAFTS
WITH \$4 SUSHI ROLLS

WEEKLY
GET-TOGETHERS

BASKETS & CRAFTS MONDAYS
FRIED SHRIMP OR FISH BASKETS \$9.99
\$3 CRAFT DRAFT BEERS
\$3 MALIBU DRINK SPECIALS

SUSHI TUESDAYS
\$4 SUSHI ROLLS, \$2 EDAMAME
\$2 BLUE MOONS & 1/2 OFF ALL WINE

NACHO & TACO WEDNESDAYS
SHRIMP & CHORIZO NACHOS \$6.99
TACO OF THE DAY \$6.99
\$2 CORONAS & \$3 HOUSE SANGRIA
A PORTION OF SALES GOES TO SUPPORT
VARIOUS COMMUNITY PROGRAMS

OYSTERS & MARGARITA MADNESS THURSDAYS
\$2 SKINNY OR SALTY MARGARITAS
\$4 ELEVATED MARGARITA WITH AVION
\$2 YUENGLING DRAFT, \$1.50 BUD LITE DRAFT
\$5 DOZ. OYSTERS OR 1/2 DOZ GRILLED GARLIC PARM

FLIP-FLOP FRIDAYS
ISLAND STYLE SPECIALS
\$4 HOUSE SPECIALTY DRINKS
\$4 ABSOLUT DRINK SPECIAL

ROCK'N & ROLL'N SATURDAYS
BOILED SHRIMP WITH CORN \$14.95
SNOW CRAB LEGS WITH CORN \$15.95
\$4 ABSOLUT, \$4 MALIBU DRINK SPECIALS
\$10 BEER BUCKETS

BACKYARD SUNDAYS
\$4.99 BURGERS, \$9.99 BACKYARD CHICKEN
\$2 16 OZ PBR CANS, \$4 HOUSE BLOODY MARYS
\$10 BEER BUCKETS

COASTAL GREENS

SEARED AHI TUNA SALAD ••• 12.49

CHILLED SESAME SEARED AHI TUNA TOSSED WITH ROMAINE LETTUCE, TOMATO, AVOCADO, CABBAGE, CARROTS AND TOASTED ALMONDS, FINISHED WITH AN ASIAN SESAME-SOY DRESSING.

COSTA RICAN SHRIMP SALAD 11.49

BOILED SHRIMP, HEARTS OF PALM, AVOCADO AND TOMATOES ON A ROMAINE/ICEBERG MIX. FINISHED WITH OUR SHACK HOUSE DRESSING.

BAJA CHICKEN SALAD 11.49

A FESTIVE BLEND OF SMOKED CHICKEN, FIRE-ROASTED PEPPERS, RED ONIONS, PORTABELLA MUSHROOMS ON TOP OF OUR ICEBURG/ROMAINE MIX, TOSSED WITH MIXED CHEESE, TOMATOES, BLACK BEAN SALSA, CILANTRO PESTO AND FINISHED WITH CHIPOTLE AIOLI.

ASIAN SALMON SALAD • 11.99

GRILLED SEASONED SALMON OVER ICEBURG/ROMAINE MIX WITH CARROTS & CABBAGE TOSSED IN A GINGER DRESSING TOPPED WITH FIRE ROASTED RED PEPPERS, RED ONION, GRILLED PINEAPPLE CHUNKS, SLICED ALMONDS, GREEN ONIONS AND DRIZZLED WITH A SWEET ASIAN SAUCE.

CHICKEN CEASAR SALAD 10.99

WOODGRILLED CHICKEN SERVED OVER A CLASSIC CEASAR SALAD WITH GRILLED ONIONS & RED PEPPERS.

*

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE A CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, FOR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK FOR SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

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CONSUMPTION OF TUNA, GROUPER OR HAMBURGER THAT IS RAW OR UNDERCOOKED MAY SIGNIFICANTLY INCREASE THE RISK ASSOCIATED WITH CERTAIN ESPECIALLY VULNERABLE CONSUMERS EATING SUCH FOODS IN RAW UNDERCOOKED FORM.

HAND HELDS

ALL HAND HELDS ARE SERVED SOLO

ENSENADA TACO 9.49

WOODGRILLED FISH OR SHRIMP & CHORIZO GRILLED TORTILLA WITH SHREDDED CHEESE, PICO, CABBAGE SLAW AND A CILANTRO-LIME CREAM SAUCE.

SHACK BURGER** 6.99

A SIGNATURE WOODGRILLED BURGER SERVED WITH LETTUCE, TOMATO, ONION, PICKLE AND OUR SHACK SAUCE.

BURGER CLUB** 7.99

APPLEWOOD BACON, HAM, CHEDDAR CHEESE, LETTUCE, TOMATO AND MAYO.

TURKEY BURGER 7.49

A BLEND OF TURKEY, ONIONS, PEPPERS AND SECRET SPICES TOPPED WITH CILANTRO PESTO AND MELTED PROVOLONE CHEESE WITH LETTUCE, TOMATO AND ONION.

TUNA BURGER 9.49

GRILLED YELLOW FIN TUNA BURGER SERVED WITH LETTUCE, TOMATO AND ONION, DRIZZLED WITH A WASABI CREAM AND ASIAN SWEET SAUCE, TOPPED WITH HOUSE MADE AVOCADO FRIES. A SHACK FAVORITE!

TROPICAL YARDBIRD 6.99

CHICKEN BREAST WOODGRILLED AND TOPPED WITH GRILLED PINEAPPLE AND PROVOLONE. DRIZZLED WITH MAPLE-SOY GLAZE AND HONEY MUSTARD WITH LETTUCE AND TOMATO.

BOCA STYLE FISH SANDWICH 9.49

BREADED & PAN-SAUTEED FISH TOPPED WITH FRESH AVOCADO, TOMATOES AND LETTUCE FINISHED WITH A LIME DRIZZLE.

WOODGRILLED FISH SANDWICH 8.49

GRILLED FISH GARNISHED WITH CILANTRO LIME AND RED PEPPER AIOLI WITH LETTUCE AND TOMATO.

SOFT SHELL CRAB BLT 9.49

FRIED WHOLE SOFT-SHELL CRAB, DRIZZLED WITH OUR SHACK SAUCE. SERVED ON CIABATTA BREAD WITH SHREDDED LETTUCE, TOMATOES AND CRISP APPLEWOOD BACON.

EAST COAST SHRIMP ROLL 8.99

SEASONED FRESH SHRIMP SALAD SERVED ON A TOASTED ROLL WITH LETTUCE AND MELTED HAVARTI CHEESE.

YELLOW FIN TUNA MELT 8.49

FRESH YELLOW FIN TUNA SALAD SERVED OPEN FACE ON CIABATTA BREAD WITH MELTED HAVARTI. SERVED WITH LETTUCE AND TOMATO.

GRILLED VEGGIE SANDWICH 6.99

GRILLED PORTABELLA MUSHROOM, FIRE-ROASTED RED PEPPERS, ONIONS AND MELTED HAVARTI ON CIABATTA BREAD WITH CILANTRO PESTO AND RED PEPPER AIOLI.

• CONTAINS ALMONDS



THE HOOK UP

BEACH BOIL 15.99

SHRIMP, SNOW CRAB LEGS, SAUSAGE, CORN, ONIONS AND POTATOES SERVED IN OUR SEASONED BOIL.

SEARED MAHI POKE BOWL 14.99

MISOYAKI MARINATED MAHI SEARED AND SERVED OVER STICKY RICE WITH SAUTEED SPINACH, SQUASH, ZUCCHINI, ONIONS AND RED PEPPER WITH A GINGER SOY GLAZE. FINISHED WITH DICED AVOCADOS AND GREEN ONIONS.

CALICHE'S POKE BOWL** 15.99

STRAIGHT FROM WISHBONES IN PLAYA JACO — FRESH TUNA SEASONED WITH CALICHE'S SECRET MARINADE SERVED WITH STEAMED SPINACH OVER STICKY RICE. TOPPED WITH DICED AVOCADO AND GREEN ONION. PURA VIDA!

HAWAIIAN SHRIMP BOWL 14.99

FRESH SHRIMP, SQUASH, ZUCCHINI, ONIONS, PEPPERS AND PINEAPPLE, SAUTEED IN A GINGER-SOY GLAZE. SERVED OVER STICKY RICE AND SPINACH TOPPED WITH AVOCADO.

BOCA SHACK FISH • 17.99

FRESH FISH PAN-SAUTEED TOPPED WITH AVOCADO AND TOMATO GARNISHED WITH A KEY LIME DRIZZLE. ASK YOUR SERVER ABOUT TODAY'S FRESH CATCH.

CARIBBEAN SHACK FISH • 16.99

SEASONED CATCH OF THE DAY GLAZED WITH A TERIYAKI MARINADE, SERVED OVER TROPICAL FRIED RICE WITH A DICED CARIBBEAN VEGETABLE CHUTNEY.

WOODGRILLED SALMON • 14.99

MARINATED SLOW-SMOKED SALMON, GRILLED AND FINISHED WITH A MAPLE-SOY GLAZE. SERVED WITH TROPICAL FRIED RICE.

PORT & STARBOARD (SIDES)

TROPICAL FRIED RICE •	2.99
GRILLED VEGETABLES	2.99
SHACK FRIES (SINGLE SERVING)	1.99
GRILLED WHOLE CORN	1.99
SALAD (HOUSE OR CAESAR)	2.99

BEACH TREATS BY CINOTTI'S

\$5.99 EACH

KEY LIME BAR	THE HOT BLONDE
CAPTAIN'S RUM CAKE	HEAD HIGH & CHOCOLATE

FRIED SHRIMP 12.99

SEASONED HAND BREADED SHRIMP, FRIED TO PERFECTION SERVED WITH FRIES AND OUR FAMOUS SHACK SAUCE.

FRIED FISH BASKET 12.99

LIGHTLY FRIED FISH FINGERS SERVED WITH FRIES AND TARTAR SAUCE.

CHICKEN TENDERS 9.99

JUICY CHICKEN TENDERS FRIED CRISPY WITH OUR HONEY MUSTARD DIPPIN' SAUCE. SERVED WITH FRIES.

SHRIMP BRO CHETTE • 15.99

LARGE SHRIMP WRAPPED IN APPLEWOOD-SMOKED BACON, GRILLED WITH PINEAPPLES AND BRUSHED WITH HAWAIIAN TERIYAKI GLAZE. SERVED WITH TROPICAL FRIED RICE.

ISLAND STYLE RIBS • 14.99

ST. LOUIS RIBS SLOW SMOKED, FINISHED ON THE WOOD GRILL WITH AN ISLAND-STYLE BBQ GLAZE. SERVED WITH TROPICAL FRIED RICE.

PAN-SEARED CHICKEN PASTA 13.99

PANKO-CRUSTED CHICKEN TOPPED WITH FIRE-ROASTED TOMATOES AND A LEMON CAPER BUTTER. SERVED WITH FETTUCCINE IN A PARMESAN CREAM SAUCE FINISHED WITH DICED BACON.

BACKYARD CHICKEN 12.99

OUR COASTAL VERSION OF "BEER CAN" CHICKEN, SLOW SMOKED AND FINISHED WITH OUR MAPLE-SOY GLAZE. SERVED WITH GRILLED WHOLE CORN TOPPED WITH CILANTRO LIME DRIZZLE.

FIRST MATES

AGES 12 AND UNDER

ALL ITEMS SERVED WITH FRIES & BEVERAGE

FRIED SHRIMP	5.99
CHICKEN TENDERS	4.99
KID BURGER	5.99
CHEESE QUESADILLA	4.99
CORN DOG	4.99

WE PROUDLY SERVE COCA-COLA COMPANY™ PRODUCTS

ABOUT **SALT LIFE**®

"SALT LIFE" ORIGINATED IN JACKSONVILLE BEACH WHERE LIVING THE "LIFE" IS WHAT WE ARE PASSIONATE ABOUT. THIS SIMPLE PHRASE ONCE UTTERED ON A SPEARFISHING TRIP IS NOW A WIDELY RECOGNIZED SUB-CULTURE AMIDST AVID DIVERS, SURFERS AND FISHERMEN. IT'S A WAY OF LIFE, ONE THAT ANY WATERMAN, OR WOMAN, WOULD BE PROUD TO BE PART OF. IT'S YOUR CHOICE OF FLIP FLOPS OVER LOAFERS AND NOW YOUR IDEAL CHOICE FOR LUNCH OR DINNER...SALT LIFE FOOD SHACK. SO BASK IN THE LIFE AND PULL UP A STOOL.

EAT. DRINK AND, ABOVE ALL, BE SALTY.